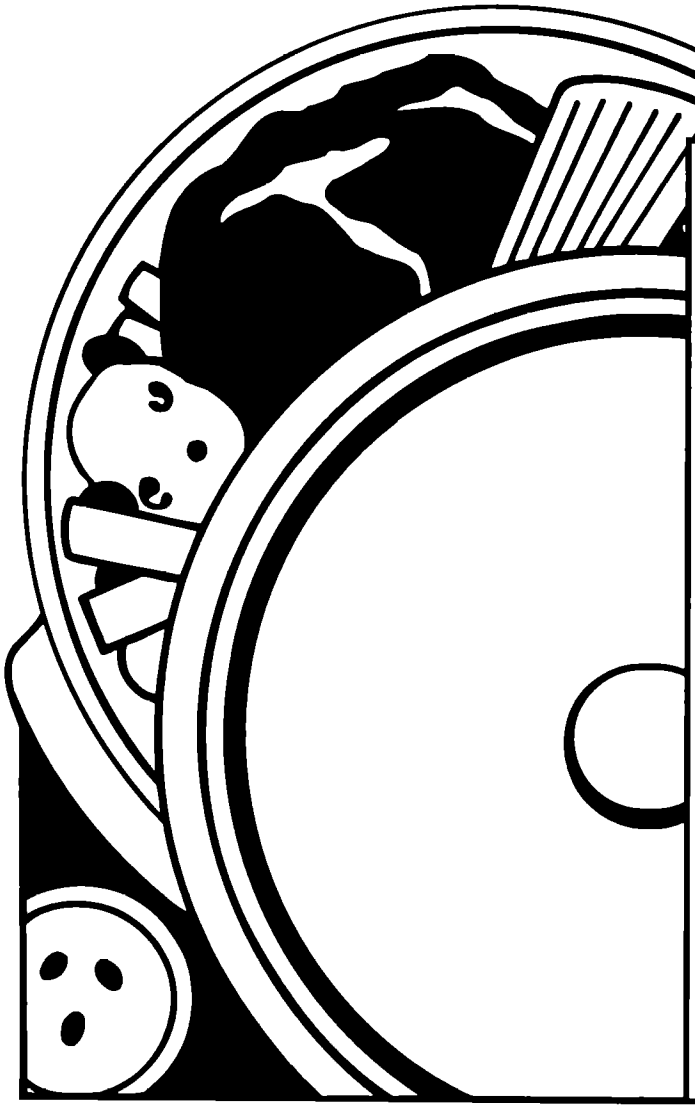
Whirlpool®
Home Appliances

Making Your World
A Little Easier.™

Use And Care
G U I D E



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1-800-253-1301
Call us with questions or comments.

NOTE: Use and care instructions for the upper microwave oven are provided in a separate manual.

ELECTRIC COMBINATION LOWER OVENS

MODELS RMC275PD RMC305PD

PART NO. 4449869 Rev. A

10196

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A Note to You

Thank you for buying a WHIRLPOOL® appliance.

Because your life is getting busier and more complicated, WHIRLPOOL ovens are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll-free. **1-800-253-1301**

Oven Safety

Your safety is important to us.
This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

This symbol alerts you to hazards such as fire, electrical shock, or other injuries.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:**

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.

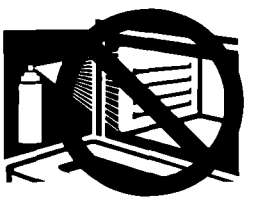
- Keep oven vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only cookware approved for oven use. Follow cookware manufacturer's instructions, especially when using glass or plastic cookware.
- Do not store flammable materials on or near the oven. The fumes could create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

When using the oven

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating elements in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other cookware. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.

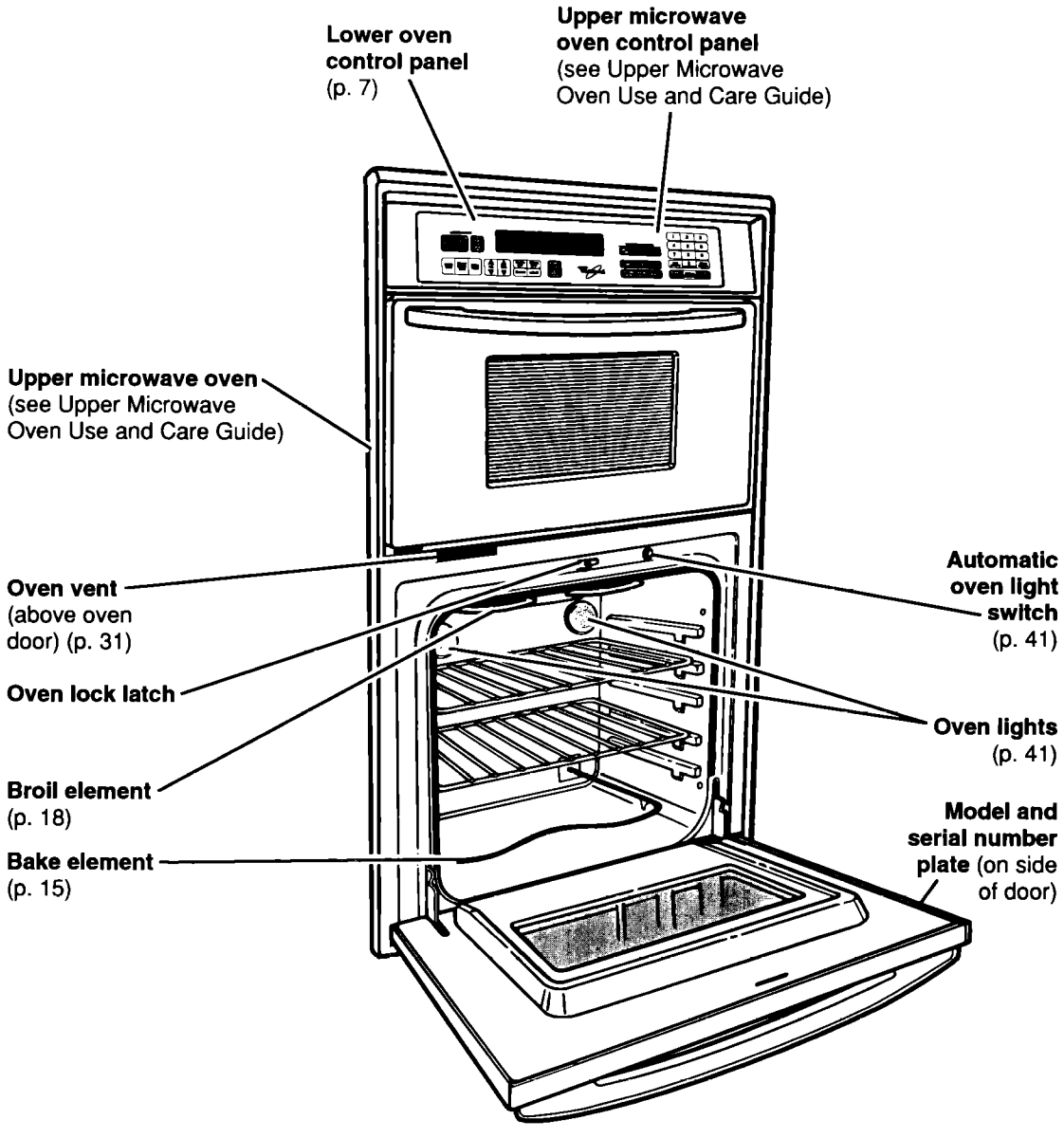
– SAVE THESE INSTRUCTIONS –

Getting to Know Your Oven

This section tells you what features your oven has and where they are located. Please review this information before using your oven. To help you find information on specific parts or features quickly, page references are included.

Feature locations

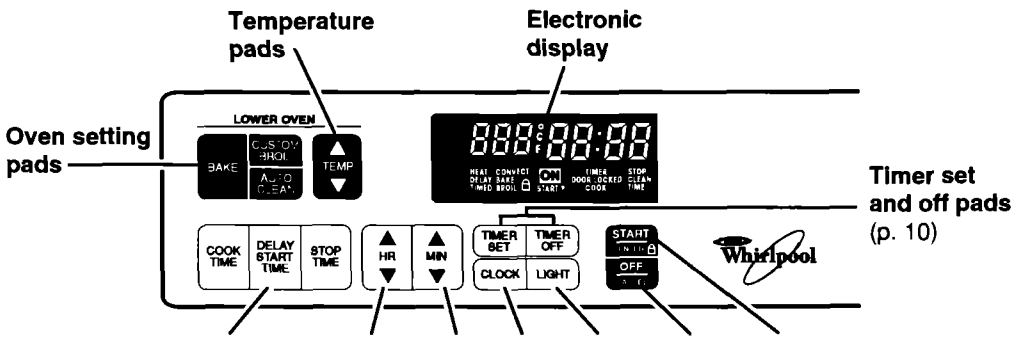
(Models RMC275PD and RMC305PD shown)


Lower oven control panel (p. 7)
Upper microwave oven control panel (see Upper Microwave Oven Use and Care Guide)
Upper microwave oven (see Upper Microwave Oven Use and Care Guide)
Oven vent (above oven door) (p. 31)
Oven lock latch
Broil element (p. 18)
Bake element (p. 15)
Automatic oven light switch (p. 41)
Oven lights (p. 41)
Model and serial number plate (on side of door)

Using Your Oven

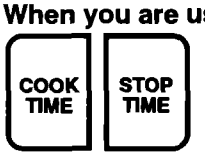
To obtain the best cooking results possible, you must operate your oven properly. This section gives you important information for efficient and safe use of your oven.

The electronic oven control



Display/clock

- **When you first plug in the oven,** everything on the display will light up for a few seconds, then a time of day and "PF" will appear on the temperature display. If after you set the clock (page 9), "PF" again appears on the display, your electricity was off for a while. Reset the clock.
- **The clock displays** the time of day except when the oven is preheating, cleaning, timed baking, and when display is disabled (page 9).
- **When you are using the oven or Minute Timer,** the display will show times, temperature settings, and what command pads have been pressed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show hours, minutes, and seconds in the following sequence:
  - **For settings from 1-59 minutes,** the display will count down each second (minutes and seconds displayed).
  - **For settings 1 hour or over,** the display will count down each minute (hours and minutes displayed).
- **When you are using Cook Time and/or Stop Time,** the display will show cooking time counting down. The display will count down each minute (hours and minutes displayed).



Command pads

The command pads tell the oven what to do and in what order. Some command pads have an Indicator Light. The Indicator Light comes on when you press the command pad. The ON Indicator Light comes on when you press the Start/Enter pad for an oven function.

Using the control lock

The control lock prevents unwanted use of the oven by disabling most of the control panel command pads (except CLOCK, TIMER SET, TIMER OFF, and LIGHT).

NOTES:

- **Control lock** is only available when oven is not in use or control has not been set.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

To lock or deactivate the control panel:

Press and hold the Start/Enter pad for

5 seconds. A single tone will sound and "Loc" and 🔒 will appear on the temperature display. When the control is locked, only the clock, timer, and oven light will operate.

To unlock the control panel:

Press and hold the Start/Enter pad for

5 seconds. A single tone will sound and "Loc" and 🔒 will disappear from the temperature display.

Starting a function

After programming a function, you must

press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show on the display as a reminder. The control will return to time of day mode after 5 minutes if Start/Enter is not pressed.

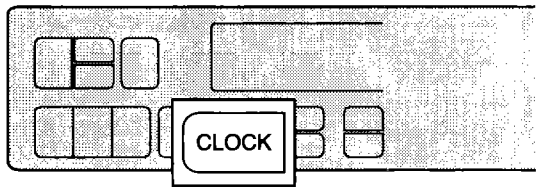
Canceling a function

The Off/Cancel pad will cancel any function

except for the Clock and Timer Set functions. When you press the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining. To cancel the Minute Timer see page 11.

NOTE: You may hear a fan blowing in the oven even after you press the Off/Cancel pad. This is the cooling fan. It will turn off when the oven cools to a certain temperature.

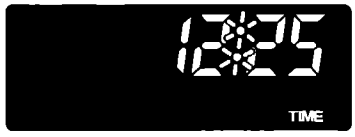
Setting the clock



1. Press Clock pad.

PRESS

YOU SEE



(last time of day remembered)

2. Set time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS

YOU SEE

(example for 5:30)

3. Start clock.

PRESS

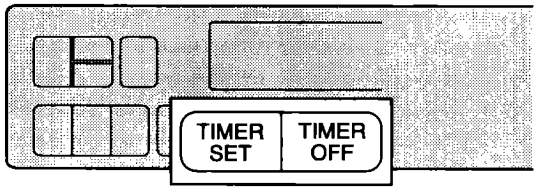
YOU SEE

Disabling the clock display:

If you do not want the clock time displayed, press and hold the Clock pad for 5 seconds. To display the clock time again, press and hold the Clock pad for 5 seconds. You should not have to reset the time.

Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 12 hours 59 minutes. The Minute Timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up unless reminder tones are disabled (page 11).



1. Press Timer Set pad.

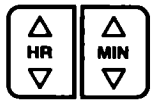
PRESS

YOU SEE

2. Set time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example for 10 minutes)

3. Start Minute Timer.

The Minute Timer will begin counting down immediately after the timer is started.

PRESS

YOU SEE

(display counts down)

When the time is up:

You will hear four 1-second tones, then four 1-second **reminder tones** every minute until you press the Timer Off pad.

YOU SEE

4. Turn off Minute Timer.

PRESS

YOU SEE

(time of day)

To cancel the Minute Timer:

Press Timer Off pad.

PRESS

TIMER OFF

YOU SEE

(time of day)

Disabling the timer reminder tones:

To disable the **reminder tones**, press and hold the Timer Set pad for 5 seconds. To enable the tones, follow the same step. A single tone will sound and, after disabling or enabling the reminder tones, the display will return to the Minute Timer count down on the time of day display.

Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off all signals except for error tones and the hidden function signal:

Press and hold the Stop Time pad for 5 seconds. A short tone will sound to tell you the signals have been changed. Repeat the above step to turn the signals back on.

STOP TIME

To choose between high and low volume signals:

Press and hold the Delay Start Time pad for 5 seconds. A short tone will sound to tell you the signals have been changed. "Snd" and "HI" and "Snd" and "LO" will appear on the time display to show the volume you chose. If the volume is changed while the audible signals are off, when signals are turned back on they will be at the volume setting chosen.

DELAY START TIME

Positioning racks and pans

General guidelines

- **Before turning oven on** position oven rack(s) in desired location.
- **To move rack(s),** lift rack(s) at front and pull out.
- **Be sure** the rack(s) is level.
- **Use pot holders or oven mitts to protect hands** if rack(s) must be moved while oven is hot.
- **For baking/roasting with 1 rack,** place the rack so the top of the food will be centered in the oven.
- **When baking/roasting on 2 racks,** arrange racks on second and fourth level from bottom.

Bakeware tips

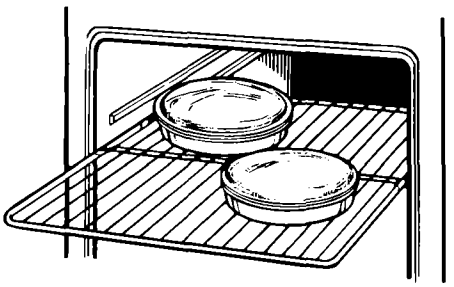
- **When baking with insulated cookie sheets or baking pans,** place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- **When using ovenproof glassware or dark bakeware, reduce the oven temperature by 25°F,** but use the same baking time. Because these pans absorb heat, producing darker bottom browning and crispier crusts, place the rack in the center of the oven. When baking pies and bread, you can use the temperature suggested in the recipe.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

NOTE: For recommended rack placement when broiling, see "Custom broil chart" on page 19.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- **Use** only one cookie sheet in the oven at a time.

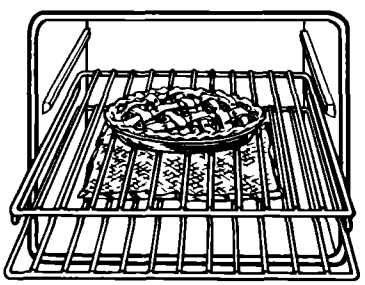
Use the following as a guide to determine where to place the pans:

1 pan
Place in the center of the oven rack.

2 pans
Place in opposite corners of the oven rack.

3 or 4 pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

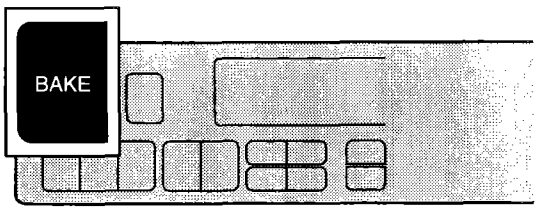
Using aluminum foil for baking



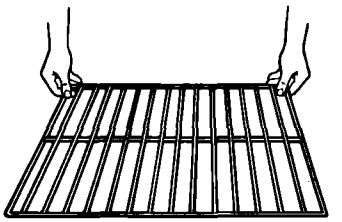
Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** the oven bottom with foil or other liners. It could affect the quality of your baking.

Baking/roasting



1. Position racks.
For more information, see "Positioning racks and pans" on page 12.



2. Choose baking/roasting setting.

PRESS

YOU SEE

3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the Temp pads are held down the temperature will change faster.)

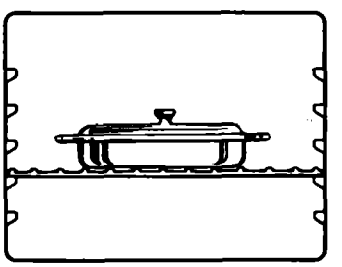
PRESS

YOU SEE

(example for Bake at 375°F)

4. When roasting or cooking casseroles, put food in oven.
You do not have to preheat the oven when roasting or cooking casseroles.

NOTE: To set your oven to cook in Celsius instead of Fahrenheit press and hold the Custom Broil pad for 5 seconds.



5. Press the Start/Enter pad.

A preheat time will count down in minutes and seconds on the display. The oven control automatically sets preheat times depending on the oven temperature you select:

TEMPERATURE (in °F)	PREHEAT TIME (in min. and sec.)
170-325	5:45
330-375	7:30
380-500	11:00

The oven temperature rises to just about the temperature you set. As the count-down ends, the set temperature replaces "PrE" on the display. You will also hear a 1-second tone.

NOTES:

- **You can change** the temperature setting any time after pressing the Start/Enter pad.
- **The display** will show "door" and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS

YOU SEE

(example for temperature of 350°F)

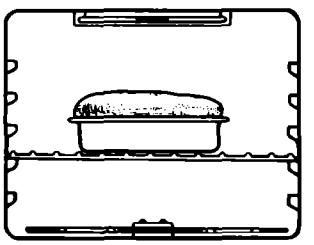
YOU SEE

(display shows set temperature after preheat)

6. When baking, put food in oven after oven is preheated.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



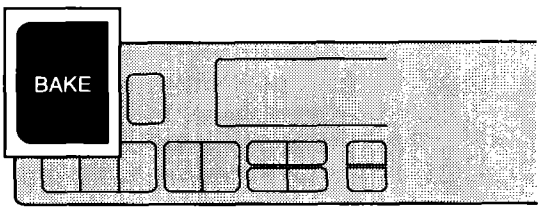
7. After cooking, turn off oven.

PRESS

YOU SEE

(time of day)

Adjusting the oven temperature control



Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold Bake pad for 5 seconds.

The display will show the current offset temperature, for example "0," if you have not previously adjusted the temperature.

PRESS

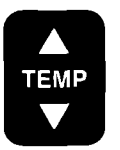
YOU SEE

(factory setting of "0")

2. Set new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS



YOU SEE

(example when making oven 10°F [or 5°C] hotter)

3. Enter the adjustment.

PRESS

YOU SEE

(time of day)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by the amount of browning, moistness, and rising times for baked foods.

TO COOK FOOD...	ADJUST BY THIS NUMBER OF DEGREES
A little more	+10°F/+5°C
Moderately more	+20°F/+10°C
Much more	+30°F/+15°C
A little less	-10°F/-5°C
Moderately less	-20°F/-10°C
Much less	-30°F/-15°C

To display temperatures in °C instead of °F:

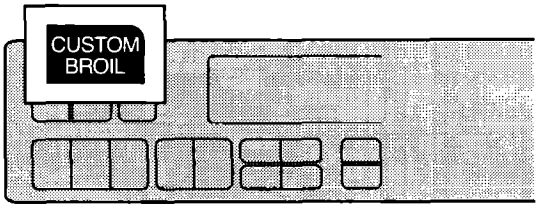
Press and hold the Custom Broil pad for 5 seconds. A short tone will sound and the temperatures will be displayed in °C. To switch back to °F, repeat the instructions above.

CUSTOM BROIL

NOTE: The temperature display must go off before a conversion. The correct temperature display will appear the next time you press a cook function command pad.

Broiling

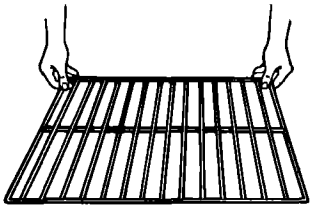
NOTE: Preheating is not necessary when broiling.



1. Position rack.

NOTES:

- **Always position oven rack(s)** in desired location before turning oven on.
- **Be sure** the rack(s) is level.
- **See** "Custom broil chart" on page 19.



2. Put food on broiler pan and place in center of oven rack.

NOTES:

- **Place food** 3 inches or more from the broil element.
- **To ensure adequate grease drainage,** do not use cookie sheets or similar pans for broiling.
- **If foil is used** to cover broiler grid, cut slits in foil to allow grease to drain away.

continued on next page

3. Close door.

NOTE: Do not keep the door open as on other electric ovens. Unlike other electric ovens, the broil element will only stay on with the door closed. This gives you the high heat you need for broiling. However, if you leave the door open, the broil element will go off.

4. Press Custom Broil pad.

PRESS

YOU SEE

5. Start oven.

NOTE: You can change the temperature setting any time after pressing the Start/Enter pad. To change the setting, see "To custom broil at a lower temperature" below.

PRESS

YOU SEE

6. When broiling is done, turn off oven.

PRESS

YOU SEE

(time of day)

To custom broil at a lower temperature:

- **If food is cooking too fast,** press the Custom Broil pad and press the ▼ Temp pad until "325°F" shows on the small display.

  NOTE: If the Temp pads are held down the temperature will change faster.

PRESS

YOU SEE

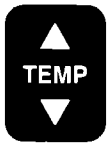
(example shows Broil at 325°F)

- **If you want food to broil slower from the start,** press the Custom Broil pad and press the ▼ Temp pad so a temperature between 170°F and 500°F (75°C and 260°C) shows on the small display.

Lower temperature settings allow for less frequent broil heating element cycling and slower cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

PRESS

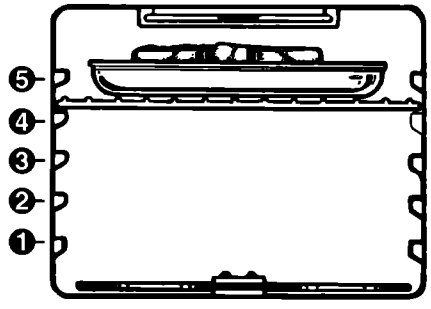


YOU SEE

(example shows Broil at 400°F)

Custom broil chart

The recommended rack position is numbered lowest (1) to highest (5). For best results, turn meat over after approximately ⅔ of the broiling time. Turn chicken pieces over after approximately ½ of the broiling time. Very thin cuts, such as fish fillets, may not need to be turned. Broil with the door closed.



MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TIME (MINUTES)
Steak, 1" thick	4	500°F	
• medium-rare			19 to 21 minutes
• medium			21 to 25 minutes
• well-done			23 to 28 minutes
Hamburger patties, ¾" thick	4	500°F	
• well-done			18 to 20 minutes
Fish, ½ to ¾" thick fillets or steaks	4	500°F	11 to 14 minutes
Pork chops, 1" thick	4	500°F	26 to 28 minutes
Frankfurters	4	500°F	7 to 9 minutes
Chicken pieces, with bones	4	500°F	27 to 31 minutes
Lamb chops, 1" thick	4	500°F	21 to 23 minutes
Ham slice, precooked, ½" thick	4	500°F	8 to 10 minutes

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **Do not cover** the broiler grid with foil.
- **To ensure** adequate grease drainage, do not use cookie sheets or similar pans for broiling.
- **Place food** about 3 inches or more from the broil element.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Preheat** only when recommended and for the shortest time possible.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in oven.
- **Plan** your meals for the most efficient use of the oven. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.

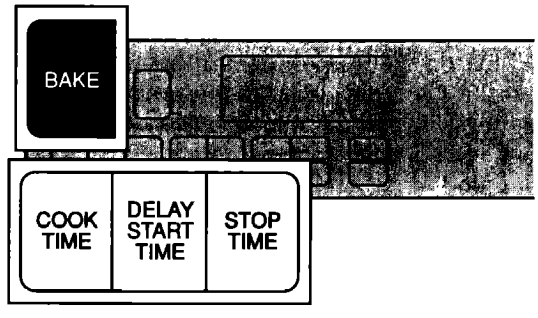
Using the electronic MEALTIMER™ control

The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

This section discusses two methods for starting baking/roasting now and stopping automatically later, and three methods for starting and stopping baking/roasting automatically. Read this section carefully to choose which method(s) is best for you.

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 9.)



⚠WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in death, food poisoning, or sickness.

To start baking/roasting now and stop automatically:

Method 1 – Using Cook Time:

1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 12.

2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the Temp pads are held down the temperature will change faster.)

PRESS

YOU SEE

(example shows Bake at 375°F)

4. Press Cook Time pad.

PRESS

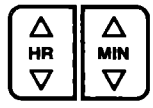
YOU SEE

continued on next page

5. Set cook time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example shows 30-minute baking/roasting time)

6. Start oven.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 5.
- **The display** will show "door" and the heating elements will not heat if the door is open when you try to bake/roast.
- **When you press the Start/Enter pad,** the display will count down the baking/ roasting time in hours and minutes.

PRESS

YOU SEE

(display counts down cook time)

7. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second reminder tones every minute (unless they have been disabled [see below]) until you press the Off/Cancel pad.

YOU SEE

8. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

YOU SEE

(time of day)

Disabling the Cook Time reminder tones

To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones repeat this step.

Method 2 – Using Stop Time:

1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 12.

2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the Temp pads are held down the temperature will change faster.)

PRESS

YOU SEE

(example shows Bake at 375°F)

4. Press Stop Time pad.

PRESS

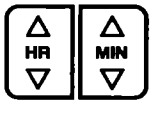
YOU SEE

5. Set stop time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired stop time of 2 o'clock. This provides a 2-hour cook time (the difference between the time of day and the stop time).

PRESS



YOU SEE

(example shows 2 o'clock stop time)

continued on next page

6. Start oven.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 5.
- **The display** will show "door" and the heating elements will not heat if the door is open when you try to bake/roast.
- **When you press the Start/Enter pad,** the display will count down the baking/roasting time in hours and minutes.

PRESS

YOU SEE

7. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second reminder tones every minute (unless they have been disabled [see below]) until you press the Off/Cancel pad.

YOU SEE

8. Turn off oven.

You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

YOU SEE

(time of day)

Disabling the Cook Time reminder tones

To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones repeat this step.

To delay start and stop automatically:

Method 1 – Using Cook Time and Delay Start Time:

1. Prepare oven.
Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 12.

2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the Temp pads are held down the temperature will change faster.)

PRESS

YOU SEE

(example shows Bake at 375°F)

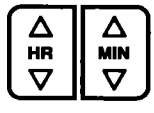
4. Press Cook Time pad.

PRESS

YOU SEE

5. Set cook time.
Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

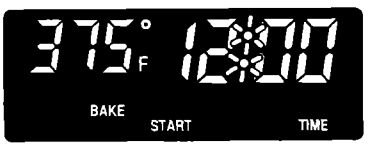
(example shows 30-minute baking/roasting time)

continued on next page

6. Press Delay Start Time pad.

PRESS

YOU SEE



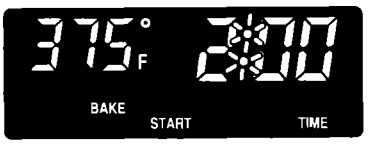
7. Set start time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired start time of 2 o'clock. The oven will automatically shut off at 2:30 (the set start time plus the set cook time).

PRESS

YOU SEE



(example shows 2 o'clock start time)

8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 7.
- **The display** will show "door" and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS

YOU SEE

9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/ roasting time in hours and minutes.

YOU SEE

(display counts down cook time)

10. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second reminder tones every minute (unless they have been disabled [see next page]) until you press the Off/ Cancel pad.

YOU SEE

11. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

YOU SEE

(time of day)

Disabling the Cook Time reminder tones

To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones repeat this step.

Method 2 – Using Delay Start Time and Stop Time:

1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 12.

2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the Temp pads are held down the temperature will change faster.)

PRESS

YOU SEE

(example shows Bake at 375°F)

4. Press Delay Start Time pad.

PRESS

YOU SEE

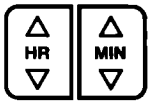
continued on next page

5. Set start time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired start time of 2 o'clock.

PRESS



YOU SEE

(example shows 2 o'clock start time)

6. Press Stop Time pad.

PRESS

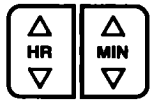
YOU SEE

7. Set stop time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired stop time of 2:30. This provides a 30-minute cook time (the difference between the start and stop times).

PRESS



YOU SEE

(example shows 2:30 stop time)

8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 7.
- **The display** will show "door" and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS

YOU SEE

9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes.

YOU SEE

(display counts down cook time)

10. When baking/roasting is done:
The oven will turn off automatically and beep four times. You will also hear four 1-second reminder tones every minute (unless they have been disabled [see below]) until you press the Off/Cancel pad.

YOU SEE

11. Turn off oven.
NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

YOU SEE

(time of day)

Disabling the Cook Time reminder tones

To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones repeat this step.

Method 3 – Using Cook Time and Stop Time:

1. Prepare oven.
Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" on page 12.

2. Choose Bake setting.

PRESS

YOU SEE

3. Set temperature (optional).
Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the Temp pads are held down the temperature will change faster.)

PRESS

YOU SEE

(example shows Bake at 375°F)

continued on next page

4. Press Cook Time pad.

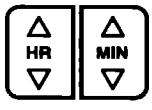
PRESS

YOU SEE

5. Set cook time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE

(example shows 30-minute baking/roasting time)

6. Press Stop Time pad.

PRESS

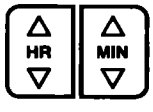
YOU SEE

7. Set stop time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

Example at right shows a desired stop time of 2:30. The oven will automatically start cooking at 2:00 (the set stop time minus the set cook time).

PRESS



YOU SEE

(example shows 2:30 stop time)

8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing the Start/Enter pad by repeating Steps 2 through 7.
- **The display** will show "door" and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS

YOU SEE

9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes.

YOU SEE

(display counts down cook time)

10. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second reminder tones every minute (unless they have been disabled [see below]) until you press the Off/Cancel pad.

YOU SEE

11. Turn off oven.

NOTE: You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS

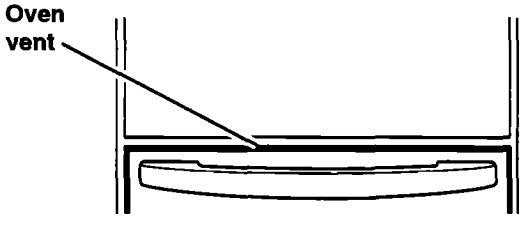
YOU SEE

(time of day)

Disabling the Cook Time reminder tones

To disable reminder tones, press and hold the Cook Time pad for 5 seconds. To reactivate tones repeat this step.

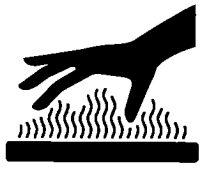
The oven vent



Hot air and moisture escape from the oven through a vent. The vent is above the oven door. This vent is needed for air circulation.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. Please review the instructions in this section to keep your oven spotless.



⚠WARNING

Burn Hazard

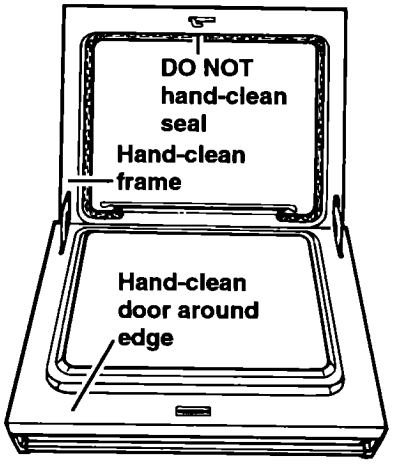
Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

  NOTES:

  - **DO NOT** clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.
  - **DO NOT** let water, cleaner, etc., enter slots on door and frame.
- **Remove** the broiler pan and grid and any pots and pans being stored in the oven.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Wipe up food spills containing sugar** as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause staining and etching or pitting.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 38.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

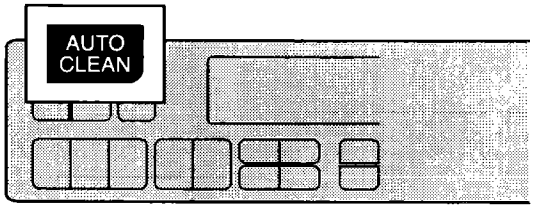
NOTES:

- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

Before setting the controls

- **Make sure clock is set to correct time of day. (See "Setting the clock" on page 9.)**
- **Make sure the oven door is completely closed.**

Setting the controls



To start cleaning immediately:

1. Press Auto Clean pad.

A 3½-hour Self-Cleaning cycle will be set automatically.

PRESS

YOU SEE

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour pad to set the desired cleaning time. Press the "up" (▲) or "down" (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS

YOU SEE

(example for 4½-hour cycle)

continued on next page

3. Start oven.

NOTE: The display will show "door" and a tone will sound once every 5 seconds if the door is not closed.

PRESS

YOU SEE

4. After Self-Cleaning cycle starts:

DOOR LOCKED lights up on the display. The door cannot be opened when DOOR LOCKED is on.

YOU SEE

5. After Self-Cleaning cycle ends:

YOU SEE

(example for 5:30 stop time)

YOU SEE

To delay start using delay start time:

1. Press Auto Clean pad.

A 3½-hour Self-Cleaning cycle will be set automatically.

PRESS

YOU SEE

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour pad to set the desired cleaning time. Press the "up" (▲) or "down" (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS

YOU SEE

(example for 4½-hour cycle)

3. Press Delay Start Time pad.

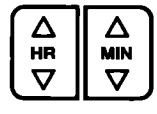
PRESS

YOU SEE

4. Set start time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display. The oven will automatically compute the stop time by adding the set cleaning time to the set start time.

PRESS



YOU SEE

(example for 2:30 start time)

5. Complete entry.

The door is locked as soon as you press the Start/Enter pad.

PRESS

YOU SEE

continued on next page

6. After Self-Cleaning cycle starts:

LOCKED lights up on the display. The door cannot be opened when LOCKED is on.

YOU SEE

7. After Self-Cleaning cycle ends:

NOTES:

- **The stop time** will be the start time plus the cleaning time.
- **The fan** may stay on after the Self-Cleaning cycle ends, until the oven cavity reaches a certain temperature.

YOU SEE

(example for 7:00 stop time)

YOU SEE

To stop the Self-Cleaning cycle at any time:

If the oven temperature is too high for baking/roasting when you press the Off/ Cancel pad, "cln," "cool," TIMED, DOOR LOCKED, and CLEAN TIME will appear on the display until the oven cools.

PRESS

YOU SEE

YOU SEE

Special tips

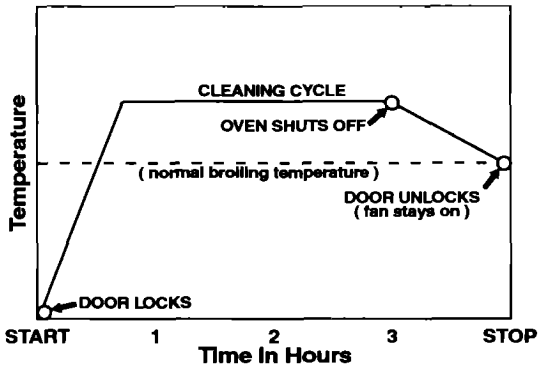
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven cools to room temperature,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 32.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

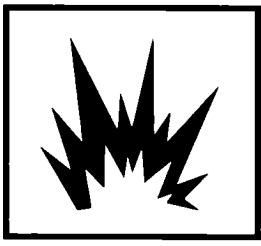
Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See "Setting the controls" on page 33.)

The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops ½ hour before the 3½-hour setting is up to cool the oven enough so the door can be unlocked.



Caring for Your Oven

Your oven is designed for easy care. You can do most cleaning with items found around your home. Cleaning your oven whenever spills or soiling occurs will help to keep it looking and operating like new.



⚠WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance.

Doing so can result in death, explosion, fire, or burns.

Cleaning chart

Use the following table to help you clean your oven.

NOTE: Let oven cool before cleaning.

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 8.)
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • **Do not clean pan and grid in the Self-Cleaning cycle.**
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.

PART	WHAT TO USE	HOW TO CLEAN
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• Wipe up food spills containing sugar as soon as possible after the oven cools down. (See "Using the Self-Cleaning Cycle" on page 32). • See "Using the Self-Cleaning Cycle" on pages 32-37.

Removing the oven door

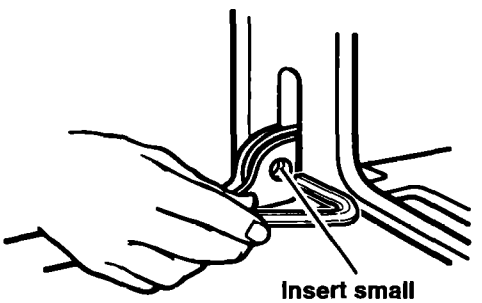
For normal use of your oven, you do not need to remove the door. However, you can remove the oven door by following the instructions in this section.

The oven door is heavy. Use both hands to remove and replace the door. Do not lift and carry the door by the handle. To remove and replace the door you may need help.

To remove:

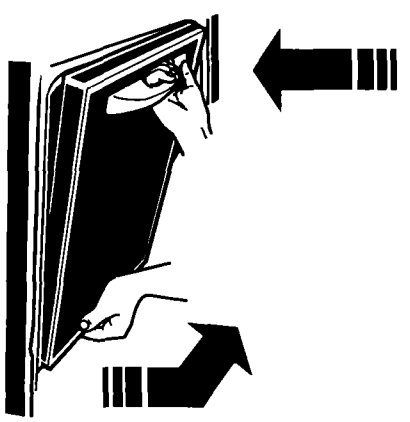
1. **Open** door all the way.

NOTE: Two 5/32" Allen wrenches or two nails of similar diameter may be used if factory furnished door removal pins have been misplaced. Be careful not to damage porcelain finish.



Insert small end of pin here

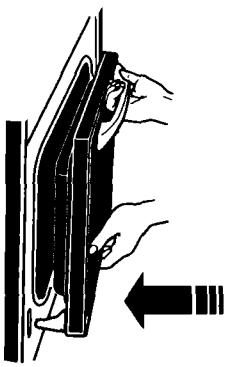
2. **Insert** small end of a door removal pin into each door hinge.
3. **Grasp** under handle and gently close door as far as it will shut. Pull door out at bottom to remove.



4. **Set** door aside on protected surface.

To replace:

1. **Fit** hinge arms into slots in frame. Push in at lower corner to insure that hinge arms are fully engaged.



2. **Open** the door all the way.
3. **Remove** the door removal pins from each hole.
4. **Close** the door.

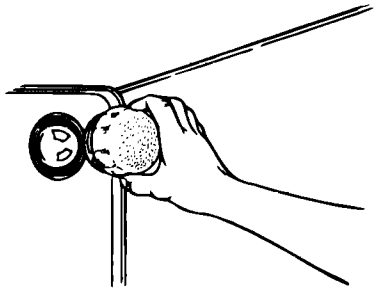
NOTE: If the door does not operate freely, you have not installed it properly. Repeat Steps 1-4.

The oven lights

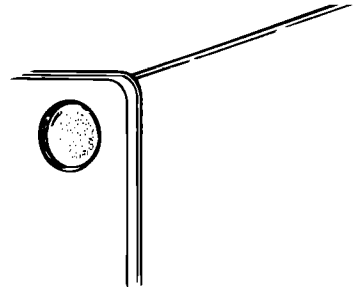
The oven lights will come on when you open the oven door. To turn the lights on when the oven door is closed, press the Oven Light Pad [LIGHT] on the control panel.

To replace an oven light:

1. **Disconnect** appliance at the main power supply. Make sure the oven is cool before replacing the light bulb.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a similar 125-volt, 15-watt appliance bulb.



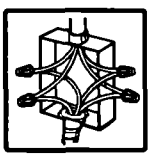
4. **Replace** the light bulb cover by screwing it in clockwise. The light bulb cover must be in place when using the oven. The cover protects the bulb from breaking and from high oven temperatures.
5. **Reconnect** appliance at the main power supply.

NOTE: The oven lights will not work during the Self-Cleaning cycle.

Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 44.

If nothing operates, check the following:



Is the oven wired into a live circuit with the proper voltage? (See Installation Instructions.)

Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating. • You have accidentally set the control lock. See "Using the control lock" on page 8. • You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the control.
The Self-Cleaning cycle will not operate	• You did not press the Start/Enter pad. • You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the control.
Display is blank	• You have set the display not to show the clock time. To see the clock time again, press and hold the Clock pad for 5 seconds.

PROBLEM	CAUSE
Cooking results are not what you expected	• The oven is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 16 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe). • The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan.
The display is showing "PF"	• There has been a power failure. Reset the clock. (See page 9.)
"F" followed by a number shows on the display	• Press the Off/Cancel pad. If the code reappears, note the code and call for service. (See Step 2 on page 44.)

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 44.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 42-43. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call the Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Whirlpool Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of

authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

- **APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**
  -*See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)
- **WASHING MACHINES & DRYERS, SERVICE & REPAIR**
  -*See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your WHIRLPOOL® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

*** When asking for help or service:**

Please provide a detailed description of the problem (including any information that appears on the electronic control display), your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

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WHIRLPOOL®
Electric Built-In Combination Microwave/Single Oven Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
LIMITED FOUR-YEAR WARRANTY SECOND- THROUGH FIFTH-YEAR FROM DATE OF PURCHASE	FSP replacement magnetron tube on microwave ovens if defective in materials or workmanship.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your oven.
2. Instruct you how to use your oven.
3. Replace house fuses or correct house wiring.
4. Replace owner-accessible light bulbs.

B. Repairs when your oven is used in other than normal, single-family household use.

C. Pickup and delivery. Your oven is designed to be repaired in the home.

D. Damage to your oven caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Any labor costs during limited warranty.

F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section or by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

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